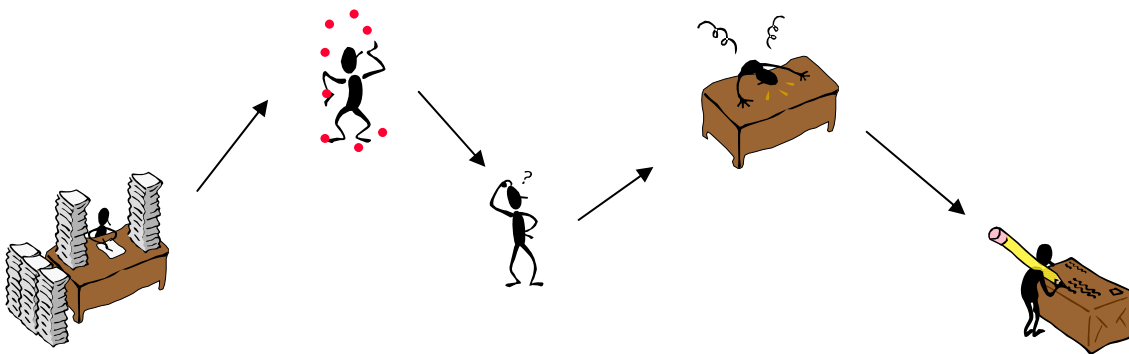


Menu Production Records Activity



The following information will be used to complete a blank production record for the meal pattern used at your school.

Directions:

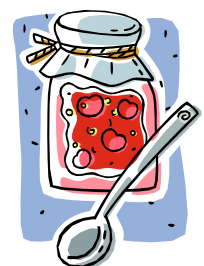
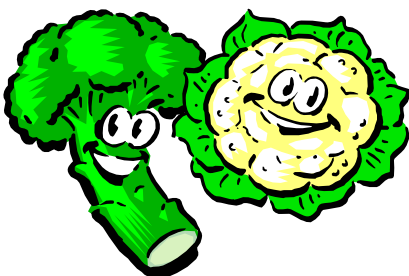
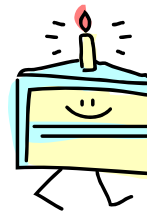
Use the Menu Production Record for your menu planning option and appropriate grade groups. In the space marked "School" write the name of your school district and your site. Write the "Date" in the space provided. Complete the attached blank menu production record following the information provided for your menu planning option. You may need to refer to the instructions in numbered memo NLSP 9a and/or NSLP 76. You will need to do some simple math to determine total planned servings and a few total quantities planned. Answers will be available on the website.

Traditional MenuPlanning

Menu	Recipe #	Serving Size	
		<u>K-3</u>	<u>4-12</u>
-Brd Chicken Nuggets		4 ea	5 ea
-Green Beans		1/4 cup	1/2 cup
-Oven Fries		1/2 cup	1/2 cup
-WW Dinner Roll		1 ea	1 ea
--Salad Bar		each	each
-Milk Choice		1/2 pint	1/2 pint
--Chocoleana Cake	C-31	1 ea	1 ea
-Condiments: BBQ Sauce, Jelly pkt, Ranch Dressing lite (these do not need to be recorded in the menu box – they will be on the Multi-Day form)			

****Actual Numbers Served**

- 55 (K-3)
- 114 (4-12)
- 5 (Adults)



Meat/Meat Alternate



Breaded Chicken Nuggets (5=2 oz)Tyson #1234

- ♦ Serving size: 4 nuggets (K-3); 5 nuggets (4-12); 5 nuggets (adults); seconds (no charge): 3 ea (K-3) 3 ea (4-12)
- ♦ Planned servings: 60 (K-3); 120 (4-12); 30 seconds at no charge 10 (K-3) ; 20 (4-12); 7 (adults)
- ♦ Calculate the total number of planned servings (in addition you could also determine the total number of nuggets needed as this could be helpful in figuring the number of cases) K-3 (240); 4-12 (600); seconds (90); adults (35)
- ♦ Total quantity planned: Tyson Brd Chicken Nuggets #1234, 45-2oz svg/case; 4.5 cases or 1012 nuggets were planned
- ♦ Quantity leftover: -0 leftover as they were either served or tossed out

Grains/Breads

WW Dinner Roll (1 G/B)

- ♦ Serving size: 1 -25g roll per serving for each grade group including adults
- ♦ Planned servings: 30 (K-3); 60 (4-12); 0 seconds; 7 (adults)
- ♦ Calculate the total number of planned servings
- ♦ Total quantity planned: 108 rolls (9 doz)
- ♦ Quantity leftover: -13 rolls

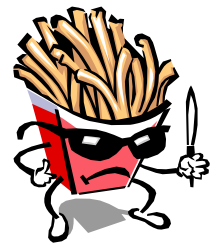
Nuggets

- ♦ Nuggets (.75 g/b)

Fruits/Vegetables

Oven Fries (froz Comm)

- ♦ Serving size: ½ cup serving for each grade group including adults
- ♦ Planned servings: 60 (K-3); 120 (4-12); 0 seconds; 7 (adults)
- ♦ Calculate the total number of planned servings
- ♦ Total quantity planned: 23# frozen
- ♦ Quantity leftover: None



Green Beans, canned

- ♦ Serving size: 1/4 cup (K-3); 1/2 cup (4-12); 1/2 cup (adults)
- ♦ Planned servings: 40 (K-3); 60 (4-12); 7 (adults)
- ♦ Calculate the total number of planned servings
- ♦ Total quantity planned: 2 #10 cans
- ♦ Quantity leftover: None

Salad Bar (See Multi-Day Production Record form)

- ♦ Serving size: each (K-3); each (4-12); each (adults)
- ♦ Planned servings: 60 (K-3); 90 (4-12), 0 seconds; 7 (adults)
- ♦ Calculate the total number of planned servings
- ♦ Total quantity planned: See Multi-Day form
- ♦ Quantity leftover: leave blank

Choice of Milks: Chocolate skim and 1% white

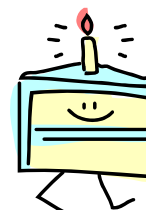
- Serving size: ½ pint for all participants including a la carte and adults
- Planned servings: chocolate skim: 55 (K-3); 105 (4-12); 9 (a la carte/adults); 1% white: 5 (K-3); 15 (4-12); 2 (a la carte/adults)
- Calculate the total number of planned servings for chocolate skim & 1% white
- Total quantity planned: chocolate skim: 169 ½ pints; 1% white: 22 1/2 pints
- Quantity leftover: -5 chocolate skim milks; -1 1% milk



Condiments/Other: Chocoleana Cake; See Multi-Day form

Chocoleana Cake C-31 (.75 G/B 2x100 svg)

- ♦ Serving size: 1 ea for each grade group including adults
- ♦ Planned servings: 60 (K-3); 120 (4-12); 7 (adults)
- ♦ Calculate the total number of planned servings
- ♦ Total quantity planned: 200 pieces
- ♦ Quantity leftover: -26 pieces



Completing the Multi-Day Food Bar Form

Use the following information to complete the attached Multi-Day form on the Friday column, leftovers and total amount used columns. Some of the information has already been completed for you.

Friday – 50 students K-3 and 80 students 4-12; 7 adults

Total # planned for week – 170 K-3; 250 4-12; 19 adults

Lettuce salad mix – 10#

Baby carrots – 10#; 31# total amount used

Peaches, canned lite syrup – 1/2 #10 can leftover; 1.5 #10 can total amount used

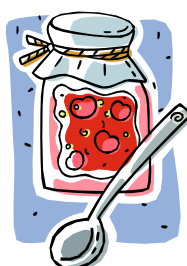
Fresh apples – 25; 5 leftover; 70 apples used

Cheese – 8#; 2# leftover; 22# used

Ranch dressing lite – 1 gal; 1/2 gal leftover; 3.5 gal used

Bananas – 50; 110 used

Ketchup – 2 gal; 2 gal used



Do I have what I need?

Directions: Think about your own school situation and complete the information below.

1. Do you have recipes for all menu items that are prepared in your school?
2. Location where recipes for your school are kept on file so everyone has access to them?
3. Description of how your school recipes are numbered so they can be referenced on the Menu Production Record.
4. Location where product information records are maintained (*examples:* CN labels, product specification sheets, etc.)?
5. Location where completed Menu Production Records are maintained for three years?





Using a Completed Menu Production Record

Directions: Use the sample completed production record in memo NSLP 9a to locate the information below.

1. What is the recipe number for the Spaghetti and Meat Sauce? _____
2. How is the crediting for grains/bread shown for the spaghetti and Meat Sauce?
3. How is the crediting information for fruits/vegetables shown for the Spaghetti and Meat Sauce?
4. What products make up the fruit/vegetable component for recipe #D-35 (Spaghetti and Meat Sauce)?
5. How many pieces of chocolate cake were actually served? _____
6. What was the crediting for meat/meat alternate on Spaghetti and Meat Sauce?
7. The following is shown in grains/breads information: C-31 2 G/B. What is this product?
8. What product will be used for breadsticks? _____
9. What are the serving sizes for peaches? _____
10. What are the age/grade groups served for lunch? _____